

ABSTRACT

A method for the production of meat products from entire muscular tissue with direct incorporation of olive oil and maximum possible substitution of animal fat, which is achieved by the addition of the olive oil after the extraction of the salt soluble meat proteins. This method includes the following stages: (a) tumbling of meat injected with the appropriate brine in a tumbling machine, (b) admixture of the olive oil, (c) the tumbling continues until the complete incorporation of the olive oil, (d) stuffing in casings, heat treatment and packing of the products. The meat-based products with incorporated olive oil, which are produced according to this method, provide an excellent stability from a structure point of view (consistency) and the physical and chemical characteristics of the olive oil contained in these products remain unaltered.